State of Utah

JON M. HUNTSMAN, JR.
Governor

GARY R. HERBERT
Lieutenant Governor

Department of Administrative Services
KIMBERLY HOOD
Executive Director

Division of Facilities Construction and Management
F. KEITH STEPAN
Director

ADDENDUM

Date: 03-16-2007
To: Contractors
From: **Culinary Arts Kitchen Remodel**
Uintah Basin ATC Campus
College of Applied Technology Roosevelt

DFCM Project No. **06302250**

Subject: **Addendum No.1**

Pages:		
	Addendum Cover Page	1 Page
	Architects Clarifications and Drawing	18 Pages
	Total	19 Pages

Note: This Addendum shall be included as part of the Contract Documents. Items in this Addendum apply to all drawings and specification sections whether referenced or not involving the portion of the work added, deleted, modified, or otherwise addressed in the Addendum. Acknowledge receipt of this Addendum in the space provided on the Bid Form. Failure to do so may subject the Bidder to disqualification.

SCHEDULE HAS NOT BEEN CHANGED

1.1 Architect added Drawing and Clarifications.

End of Addendum

ADDENDUM NO. 1
Date: March 16TH, 2007

PROJECT:

Culinary Arts Kitchen Remodel
Uintah Basin ATC Campus
College of applied Technology
Roosevelt, Utah
DFCM Project No. 06302250

ARCHITECT:

P+A ARCHITECTS
821 EAST KENSINGTON AVENUE
SALT LAKE CITY, UT 84105

The original Contract Documents issued for the above noted project are amended as noted in this Addendum. It shall be the sole responsibility of the bidder to appropriately disseminate this information to all concerned prior to the assigned bid time and date, and to coordinate the Addendum with the Contract Documents.

This Addendum consists of a total of **eighteen (18)** 8 ½"x11" documents, including this document.

If there are still unresolved questions after examining this addendum, please submit those questions via telephone or facsimile as soon as possible so that an addendum can be issued to clarify those issues in a timely manner.

Architectural:

1. See attached 8 ½" x 11" addendum drawings AD-01-01, AD-02-01 and AD-03-01. Drawing indicates additional area of concrete to be included in add alternate #1 pricing. Drawings also indicate exterior concrete control and expansion joint construction details.

Mechanical:

1. See attached mechanical addenda items and specifications:

Plumbing:

1. See attached plumbing addenda items:

End of Addendum 1

ADDENDUM

DATE: March 13, 2007

PROJECT NO: 6325

PROJECT: UBATC Culinary

DIVISION - 15

GENERAL

1. Add the following General Note to the construction documents:
   Contractor to certify gas-fired equipment has been adjusted, re-jetted, and calibrated for operation at design altitude, and provide green certification sticker on gas fired appliances.

DRAWINGS

SHEET - M-101

1. Kitchen Grease Exhaust Hoods KH-1 and KH-2: Refer to enclosed Type I Kitchen Exhaust Hood Detail A1/AD-2.
2. Kitchen Grease Exhaust Hood KH-4: Refer to enclosed Type I Kitchen Exhaust Hood Detail C1/AD-1.
3. Kitchen Dishwasher Exhaust Hood KH-3: Refer to enclosed Type II Kitchen Exhaust Hood Detail A2/AD-3.

SHEET - M-501

1. Fan Schedule: Replace schedule comment #2 with the following:
   Kitchen grease exhaust fan, provide complete with factory prefabricated vented roof curb, keyway grease trough, grease terminator, and factory mounted and prewired disconnect; shall meet requirements of UL 762. Provide hinged fan connection to roof curb to allow for duct/fan inspection.
2. Detail C1/M-501: Delete reference to fire-rated grease duct enclosure. Provide fire-rated grease exhaust duct wrap from duct connection to Type I hood to duct connection to roof mounted grease exhaust fan.
3. Make-up Air Handler Schedule: Add comment #4:
   Unit shall be provided with duct smoke detector in the discharge plenum; smoke detector shall disable unit upon detection of smoke.

SHEET - P101: See Attached Supplemental Drawing P101 AD-4

1. For grease interceptor discharge sampling, provide a 3"x3" tee in the waste line with a floor cleanout cap in the grease interceptor waste line approximately 3 ft down stream of the grease interceptor. This sampling port shall be the same size as the waste line.
2. Plumbing plans modified to include new handwash sink.
3. Floor sink added under food warming table. Domestic hot and cold water piping extended through wall to food warming table.

SPECIFICATIONS

SECTION - 233813

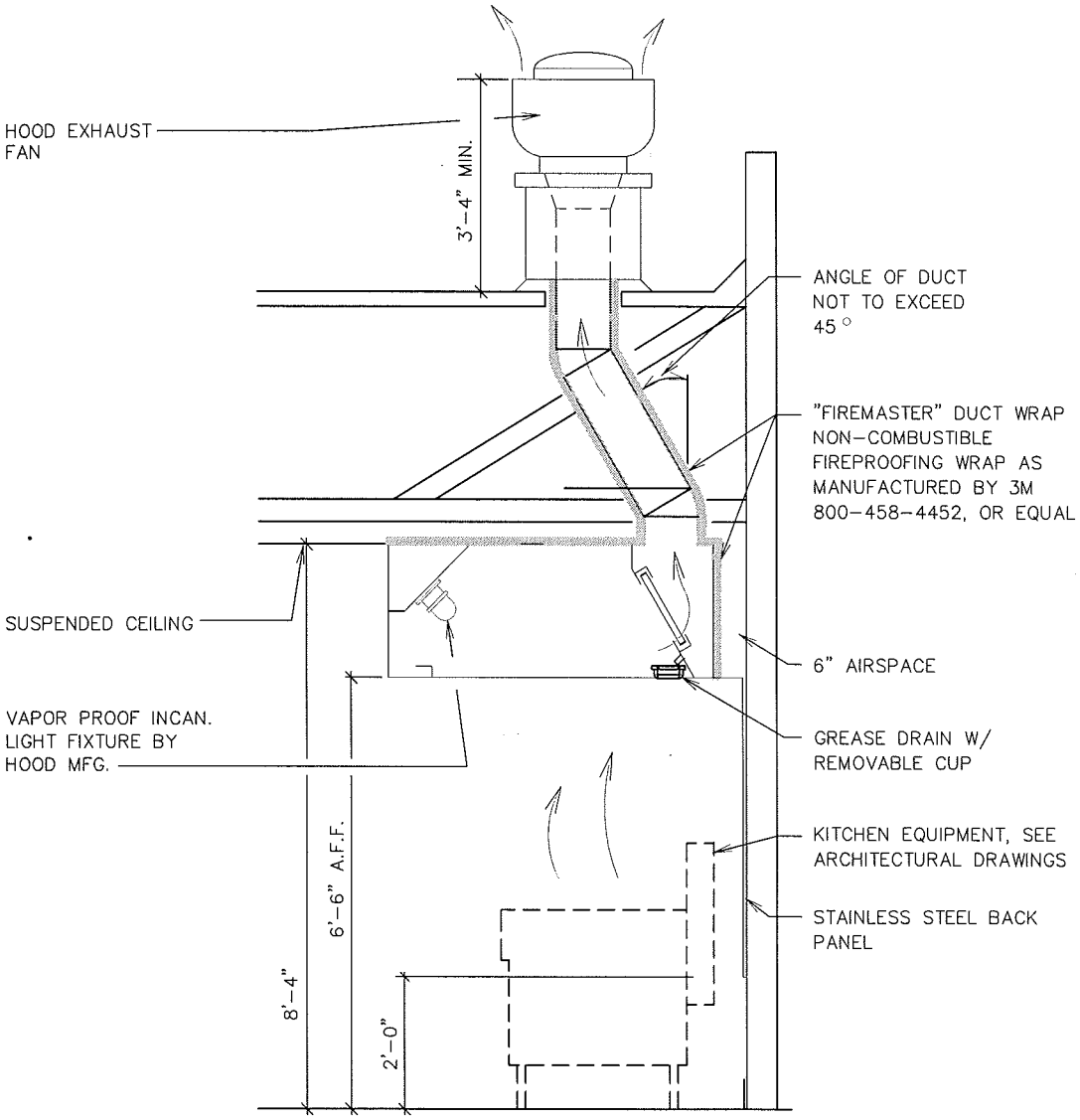
1. Add this section to project manual refer to this section for Commercial Kitchen Exhaust Hoods.

SALT LAKE CITY
330 South 300 East
Salt Lake City, Utah 84111
801.530.3148 • Fax 801.530.3150

ST. GEORGE
1070 W. 1600 S. Suite #104
St. George, Utah 84790
435.674.4800 • Fax 435.674.2708

PHOENIX
1620 W. Fountainhead Pkwy. #308
Tempe, Arizona 85282
480.889.5075• Fax 480.889.5076

LOGAN
40 West Cache Valley Blvd. #2
Logan, Utah 84341
435.752.5081 • Fax 435.752.0335



NOTE: DETAIL FOR CONVECTION OVEN IS SIMILAR.

C1 / AD-1

TYPE I KITCHEN EXHAUST HOOD DETAIL

NO SCALE

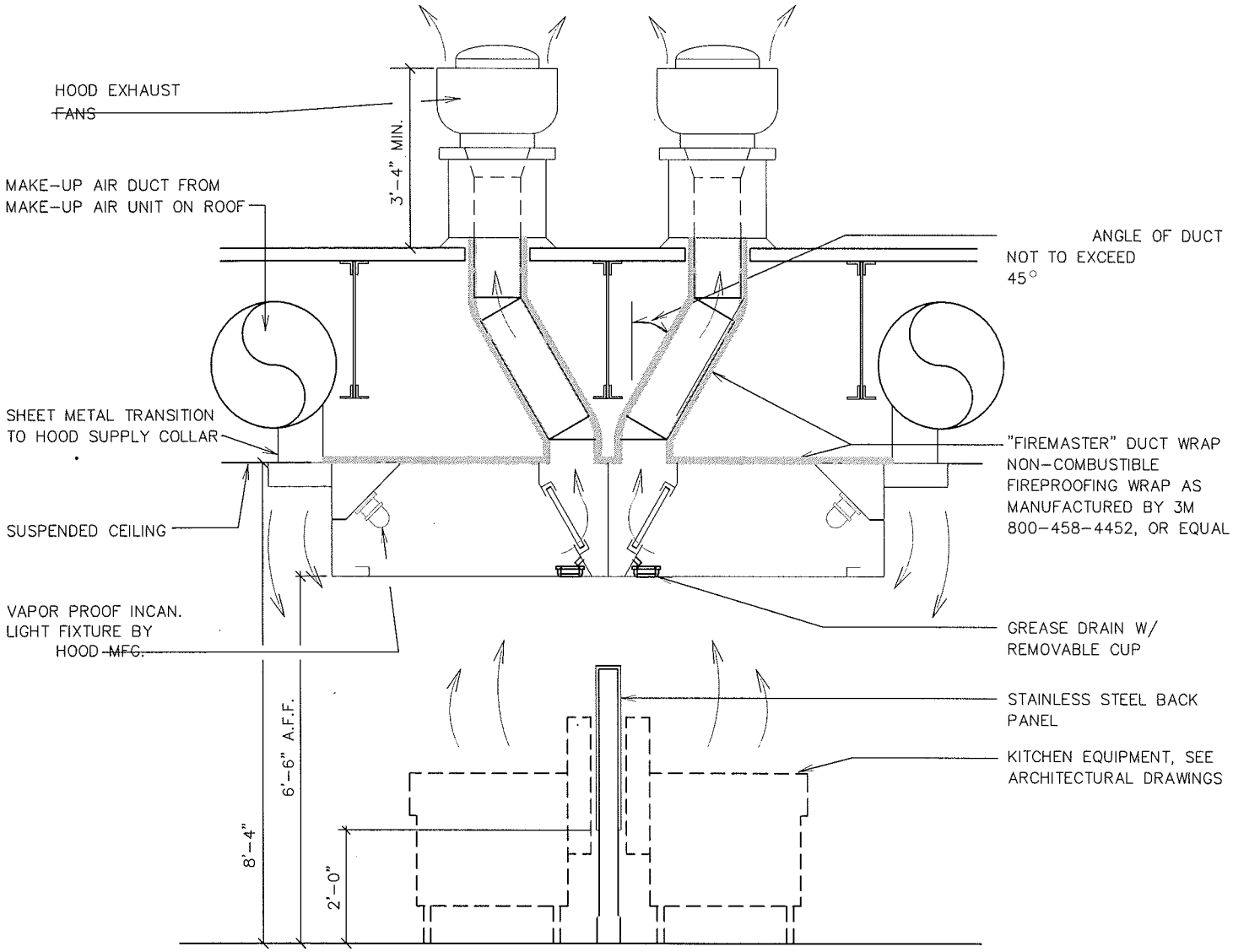
P+A architects
821 East Kensington Ave.
Salt Lake City, Utah 84105
P: 801.484.1161
F: 801.485.4640
ARCHITECTURE PLANNING DESIGN

VAN BOERUM & FRANK ASSOCIATES INC.
CONSULTING ENGINEERS
330 SOUTH 300 EAST, SALT LAKE CITY, UTAH 84111
801-530-3148 FAX 801-530-3150

UINTAH BASIN ATC
CULINARY ARTS KITCHEN IMP.

SCALE	DATE	PROJ. NO.	REV.
NO SCALE	03-12-07	06302250	

REF. SHEET: M-502
SHEET: AD-1



NOTE: DETAIL FOR CONVECTION OVEN IS SIMILAR.

A1 / AD-2

TYPE I KITCHEN EXHAUST HOOD DETAIL

NO SCALE

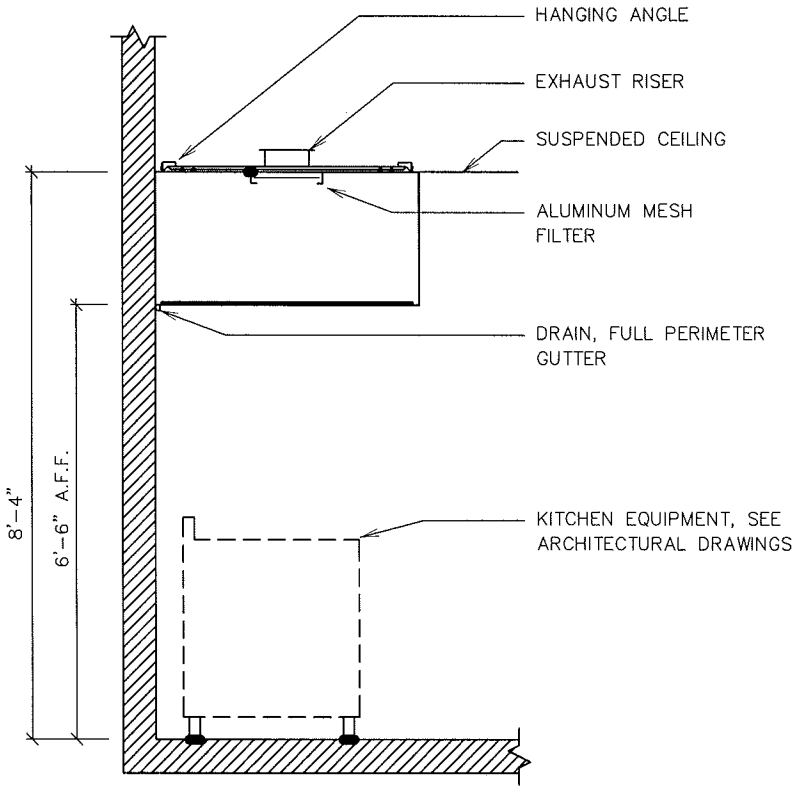
P+A architects
821 East Kensington Ave.
Salt Lake City, Utah 84105
P: 801.484.1161
F: 801.485.4640
ARCHITECTURE PLANNING DESIGN

VAN BOERUM & FRANK ASSOCIATES INC.
CONSULTING ENGINEERS
330 SOUTH 300 EAST, SALT LAKE CITY, UTAH 84111
801-530-3148 FAX 801-530-3150

UINTAH BASIN ATC
CULINARY ARTS KITCHEN IMP.

SCALE	DATE	PROJ. NO.	REV.
NO SCALE	03-12-07	06302250	

REF. SHEET: M-502
SHEET: AD-2



A2
AD-3

TYPE II KITCHEN EXHAUST HOOD DETAIL

NO SCALE

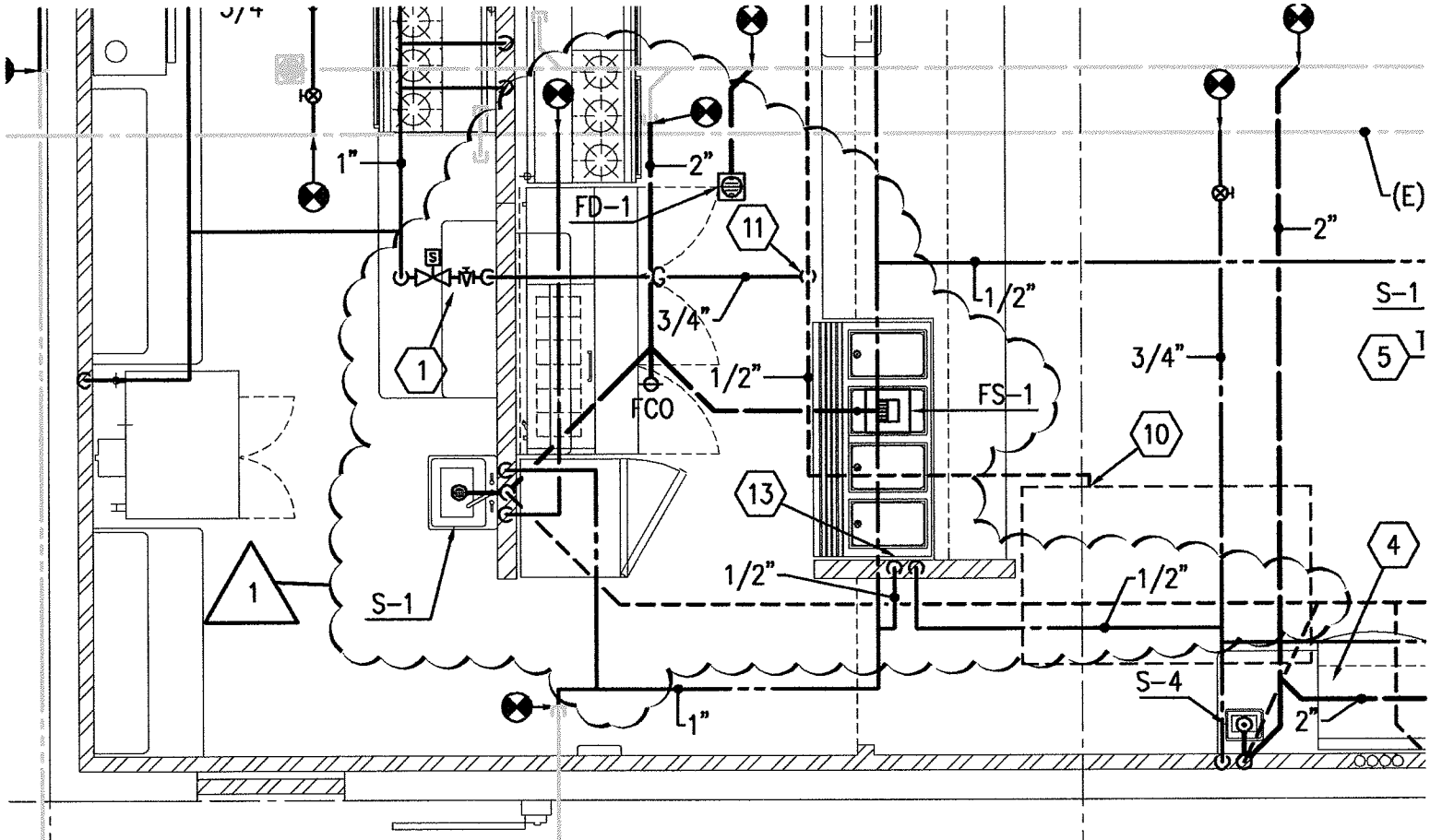
P+A architects
821 East Kensington Ave.
Salt Lake City, Utah 84105
P: 801.484.1161
F: 801.485.4640
ARCHITECTURE PLANNING DESIGN

VAN BOERUM & FRANK ASSOCIATES INC.
CONSULTING ENGINEERS
330 SOUTH 300 EAST, SALT LAKE CITY, UTAH 84111
801-530-3148 FAX 801-530-3150

UINTAH BASIN ATC
CULINARY ARTS KITCHEN IMP.

SCALE	DATE	PROJ. NO.	REV.
NO SCALE	03-12-07	06302250	

REF. SHEET: M-502
SHEET: AD-3



KEYED NOTES

11 EXTEND GAS PIPING FROM ROOFTOP GAS PIPING THRU ROOF TO KITCHEN EQUIPMENT.

12 PROVIDE WATER HAMMER ARRESTOR ON WATER PIPING SERVING THE DISHWASHER.

13 COORDINATE STUB-OUT HEIGHT WITH EQUIPMENT CONNECTION INFORMATION. PROVIDE WALL ESCUTCHEON STOPS, AND FLEXIBLE STAINLESS STEEL HOSE CONNECTIONS.

NORTH

PLUMBING FLOOR PLAN

SCALE 1/4" = 1'-0"

P+A architects
821 East Kensington Ave.
Salt Lake City, Utah 84105
P: 801.484.1161
F: 801.485.4640
ARCHITECTURE PLANNING DESIGN

VAN BOERUM & FRANK ASSOCIATES INC.
CONSULTING ENGINEERS
330 SOUTH 300 EAST, SALT LAKE CITY, UTAH 84111
801-530-3148 FAX 801-530-3150

UINTAH BASIN ATC
CULINARY ARTS KITCHEN IMP.

SCALE	DATE	PROJ. NO.	REV.
NO SCALE	03-12-07	06302250	

REF. SHEET: P-101
SHEET: AD-4

SECTION 233813 - COMMERCIAL-KITCHEN HOODS

PART 1 - GENERAL

1.1 RELATED DOCUMENTS

A. Drawings and general provisions of the Contract, including General and Supplementary Conditions and Division 01 Specification Sections, apply to this Section.

1.2 SUMMARY

A. This Section includes Type I and Type II commercial kitchen hoods.

B. Hoods shall be UL listed,

C. Hoods interlocked with associated exhaust fan and make-up air (if applicable) via heat sensor in hood (IMC 2006).

D. Provide liquid chemical fire suppression system on Type I kitchen exhaust hoods (locate in utility cabinet on end of unit.)

E. Require capture and containment and performance test on all kitchen exhaust hoods (IMC 2006, 507.16 & 507.16.1)

1.3 DEFINITIONS

A. Type I Hood: A hood designed for grease exhaust applications.

B. Type II Hood: A hood designed for heat and steam removal and for other nongrease applications.

1.4 SUBMITTALS

A. Product Data: For the following:

1. Standard hoods.
2. Filters/baffles.
3. Fire-suppression systems.
4. Lighting fixtures.

B. Shop Drawings: Signed and sealed by a qualified professional engineer.

1. Shop Drawing Scale: 1/4 inch = 1 foot.
2. Show plan view, elevation view, sections, roughing-in dimensions, service requirements, duct connection sizes, and attachments to other work.

3. Show cooking equipment plan and elevation to confirm minimum code-required overhang.
4. Indicate performance, exhaust and makeup air airflow, and pressure loss at actual Project-site elevation.
5. Show water-supply and drain piping connections.
6. Show control cabinets.
7. Show fire-protection cylinders, piping, actuation devices, and manual control devices.
8. Detail equipment assemblies and indicate dimensions, weights, loads, required clearances, method of field assembly, components, and location and size of each field connection.
9. Design Calculations: Calculate requirements for selecting seismic restraints.
10. Wiring Diagrams: Power, signal, and control wiring.
11. Piping Diagrams: Detail fire-suppression piping and components and differentiate between manufacturer-installed and field-installed piping. Include roughing-in requirements for drain connections. Show cooking equipment plan and elevation to illustrate fire-suppression nozzle locations.

    a. Piping Diagram Scale: 1/4 inch = 1 foot.

C. Coordination Drawings: Reflected ceiling plans, drawn to scale, on which the following items are shown and coordinated with each other, based on input from installers of the items involved:

1. Coordination Drawing Scale: 1/4 inch = 1 foot.
2. Suspended ceiling assembly components.
3. Structural members to which equipment will be attached.
4. Roof framing and support members for duct penetrations.
5. Items penetrating finished ceiling, including the following:

    a. Lighting fixtures.
    b. Air outlets and inlets.
    c. Speakers.
    d. Sprinklers.
    e. Access panels.
    f. Moldings on hoods and accessory equipment.

D. Welding certificates.

E. Manufacturer Seismic Qualification Certification: Submit certification that commercial kitchen hoods, accessories, and components will withstand seismic forces defined in Division 23 Section "Vibration and Seismic Controls for HVAC Piping and Equipment." Include the following:

1. Basis for Certification: Indicate whether withstand certification is based on actual test of assembled components or on calculation.

    a. The term "withstand" means "the unit will remain in place without separation of any parts from the device when subjected to the seismic forces specified."
    b. The term "withstand" means "the unit will remain in place without separation of any parts from the device when subjected to the seismic forces specified and the unit will be fully operational after the seismic event."

2. Dimensioned Outline Drawings of Equipment Unit: Identify center of gravity and locate and describe mounting and anchorage provisions.
3. Detailed description of equipment anchorage devices on which the certification is based and their installation requirements.

F. Field quality-control test reports.

1.5 QUALITY ASSURANCE

A. Engineering Responsibility: Preparation of Shop Drawings and comprehensive engineering analysis by a qualified professional engineer.

1.6 COORDINATION

A. Coordinate equipment layout and installation with adjacent Work, including lighting fixtures, HVAC equipment, plumbing, and fire-suppression system components.

1.7 EXTRA MATERIALS

A. Furnish extra materials described below that match products installed and that are packaged with protective covering for storage and identified with labels describing contents.

1. Furnish one complete set(s) of grease filters/baffles.

PART 2 - PRODUCTS

2.1 HOOD MATERIALS

A. Stainless-Steel Sheet: ASTM A 666, Type 304.

1. Minimum Thickness: 0.037 inch.
2. Finish: Comply with SSINA's "Finishes for Stainless Steel" for recommendations for applying and designating finishes.

    a. Finish shall be free from tool and die marks and stretch lines and shall have uniform, directionally textured, polished finish indicated, free of cross scratches. Grain shall run with long dimension of each piece.
3. Exposed Surfaces: ASTM A 480/A 480M, No. 3 finish (intermediate polished surface).

2.2 GENERAL HOOD FABRICATION REQUIREMENTS

A. Welding: Use welding rod of same composition as metal being welded. Use methods that minimize distortion and develop strength and corrosion resistance of base metal. Make ductile welds free of mechanical imperfections such as gas holes, pits, or cracks.

1. Welded Butt Joints: Full-penetration welds for full-joint length. Make joints flat, continuous, and homogenous with sheet metal without relying on straps under seams, filling in with solder, or spot welding.
2. Grind exposed welded joints flush with adjoining material and polish to match adjoining surfaces.
3. Where fasteners are welded to underside of equipment, finish reverse side of weld smooth and flush.
4. Coat concealed stainless-steel welded joints with metallic-based paint to prevent corrosion.
5. After zinc-coated steel is welded, clean welds and abraded areas and apply SSPC-Paint 20, high-zinc-dust-content, galvanizing repair paint to comply with ASTM A 780/A 780M.

B. For metal butt joints, comply with SMACNA's "Kitchen Equipment Fabrication Guidelines."

C. Where stainless steel is joined to a dissimilar metal, use stainless-steel welding material or fastening devices.

D. Form metal with break bends that are not flaky, scaly, or cracked in appearance; where breaks mar uniform surface appearance of material, remove marks by grinding, polishing, and finishing.

E. Sheared Metal Edges: Finish free of burrs, fins, and irregular projections.

F. In food zones, as defined in NSF, fabricate surfaces free from exposed fasteners.

G. Cap exposed fastener threads, including those inside cabinets, with stainless-steel lock washers and stainless-steel cap (acorn) nuts.

H. Fabricate pipe slots on equipment with turned-up edges sized to accommodate service and utility lines and mechanical connections.

I. Fabricate enclosures, including panels, housings, and skirts, to conceal service lines, operating components, and mechanical and electrical devices including those inside cabinets, unless otherwise indicated.

J. Fabricate seismic restraints according to SMACNA's "Kitchen Equipment Fabrication Guidelines," Appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment."

K. Fabricate equipment edges and backsplashes according to SMACNA's "Kitchen Equipment Fabrication Guidelines."

L. Fabricate enclosure panels to ceiling and wall as follows:

1. Fabricate panels on all exposed side(s) (see drawings) with same material as hood, and extend from ceiling to top of hood canopy and from canopy to wall.
2. Wall Offset Spacer: Minimum of 3 inches.
3. Wall Shelves and Overshelves: Fabricate according to SMACNA's "Kitchen Equipment Fabrication Guidelines," with minimum 0.0625-inch- thick, stainless-steel shelf tops.

2.3 TYPE I EXHAUST HOOD FABRICATION

A. Manufacturers: Subject to compliance with requirements, provide products by one of the following:

1. Captive-Aire Systems.
2. Gaylord Industries, Inc.
3. Greenheck.

B. Weld all joints exposed to grease with continuous welds, and make filters/baffles or grease extractors and makeup air diffusers easily accessible for cleaning.

1. Fabricate hoods according to NSF 2, "Food Equipment."
2. Hoods shall be listed and labeled, according to UL 710, by a testing agency acceptable to authorities having jurisdiction.
3. Hoods shall be designed, fabricated, and installed according to NFPA 96.
4. Include access panels as required for access to fire dampers and fusible links.
5. Duct Collars: Minimum 0.0598-inch- thick steel at least 3 inches long, continuously welded to top of hood and at corners.
6. Duct-Collar Fire Dampers: Collar and damper shall comply with UL 710 testing and listing required for the entire hood.

    a. Collar: Minimum 0.0598-inch- thick stainless steel, at least 3 inches long, continuously welded to top of hood and at corners. Fabricate a collar with a minimum 0.5-inch- wide duct flange.
    b. Blades: Minimum 0.1046-inch- thick stainless steel, counterbalanced to remain closed after actuation.
    c. Blade Pivot and Spring: Stainless steel.
    d. Fusible Link: Replaceable, 212 deg F rated.

7. Makeup Air Fire Dampers: Labeled, according to UL 555, by a testing agency acceptable to authorities having jurisdiction.

    a. Fire Rating: 1-1/2 hours.
    b. Frame: SMACNA Type B, with blades in airstream; fabricated with roll-formed, stainless steel; with mitered and interlocking corners.
    c. Blades: Roll-formed, interlocking or folded, minimum 0.034-inch- thick, galvanized-steel sheet.
    d. Horizontal Dampers: Include a blade lock and stainless-steel closure spring.
    e. Fusible Link: Replaceable, 165 deg F 212 deg F rated.

C. Hood Configuration: Exhaust and makeup air.
1. Makeup air shall be introduced through laminar-flow-type, perforated metal panels on front of hood canopy.

D. Hood Style: (See Drawings).

E. Filters/Baffles: Removable, stainless-steel, with spring-loaded fastening. Fabricate stainless steel for filter frame and removable collection cup and pitched trough. Exposed surfaces shall

be pitched to drain to collection cup. Filters/baffles shall be tested according to UL 1046, "Grease Filters for Exhaust Ducts," by an NRTL acceptable to authorities having jurisdiction.

F. Lighting Fixtures: Surface-mounted, incandescent fixtures and lamps with lenses sealed vaportight. Wiring shall be installed in conduit on hood exterior. Number and location of fixtures shall provide a minimum of 70 fc at 30 inches above finished floor.

1. Light switches shall be mounted in hood control panel.
2. Lighting Fixtures: Incandescent complying with UL 1598.

G. Hood Controls: Hood-mounting control cabinet, fabricated of stainless steel.

1. Exhaust Fan: On-off switches shall start and stop the exhaust fan. Interlock exhaust fan with makeup air supply fan to operate simultaneously. Interlock exhaust fan with fire-suppression system to operate fan(s) during fire-suppression-agent release and to remain in operation until manually stopped. Include red pilot light to indicate fan operation. Motor starters shall comply with Division 26 Section "Enclosed Controllers."
2. Exhaust Fan Interlock: Factory wire the exhaust fan starters in a single control cabinet for adjacent hoods to operate together.
3. Photocell and Temperature Control: Cycle makeup air and exhaust-air fans on and off, based on temperature at hood discharge and opacity of smoke in hood. Interlock fan control with fire-suppression system to operate during fire-suppression-agent release and to remain in operation until manually stopped. Provide air-purge fan and conduit to photocell and reflector to avoid grease accumulation that will negatively affect performance of system.
4. High-Temperature Control: Alarm shall sound and cooking equipment shall shut down before hood discharge temperature rises to actuation temperature of fire-suppression system.

2.4 TYPE II EXHAUST HOOD FABRICATION

A. Manufacturers: Subject to compliance with requirements, provide products by one of the following:

1. Captive-Aire Systems.
2. Greenheck.

B. Fabricate hoods according to NSF 2, "Food Equipment."

C. Fabricate hoods to comply with SMACNA's "HVAC Duct Construction Standards: Metal and Flexible."

D. Hood Configuration: Exhaust only.

E. Hood Type: Heat and vapor removal.

F. Hood Style: (See Drawings) .

2.5 WET-CHEMICAL FIRE-SUPPRESSION SYSTEM

A. Manufacturers: Subject to compliance with requirements, provide products by one of the following:

1. Ansul Incorporated; a Tyco International Ltd. Company.

B. Description: Engineered distribution piping designed for automatic detection and release or manual release of fire-suppression agent by hood operator. Fire-suppression system shall be listed and labeled for complying with NFPA 17A, "Wet Chemical Extinguishing Systems," by a qualified testing agency acceptable to authorities having jurisdiction.

1. Steel Pipe, NPS 2 and Smaller: ASTM A 53/A 53M, Type S, Grade A, Schedule 40, plain ends.
2. Malleable-Iron Threaded Fittings: ASME B16.3, Classes 150 and 300.
3. Piping, fusible links and release mechanism, tank containing the suppression agent, and controls shall be factory installed. Controls shall be in stainless-steel control cabinet mounted on hood or wall. Furnish manual pull station for wall mounting. Exposed piping shall be covered with chrome-plated aluminum tubing. Exposed fittings shall be chrome plated.
4. Liquid Extinguishing Agent: Noncorrosive, low-pH liquid.
5. Furnish electric-operated gas shutoff valve; refer to Division 23 Section "Facility Natural-Gas Piping."
6. Furnish electric-operated gas shutoff valve with clearly marked open and closed indicator for field installation.
7. Fire-suppression system controls shall be integrated with controls for fans, lights, and fuel supply and located in a single cabinet for each group of hoods immediately adjacent.
8. Wiring shall have color-coded, numbered terminal blocks and grounding bar. Spare terminals for fire alarm, optional wiring to start fan with fire alarm, red pilot light to indicate fan operation, and control switches shall all be factory wired in control cabinet with relays or starters. Include spare terminals for fire alarm, and wiring to start fan with fire alarm.

PART 3 - EXECUTION

3.1 EXAMINATION

A. Examine substrates and conditions, with Installer present, for compliance with requirements for installation tolerances and other conditions affecting performance.

B. Examine roughing-in for piping systems to verify actual locations of piping connections before equipment installation.

C. Proceed with installation only after unsatisfactory conditions have been corrected.

3.2 INSTALLATION

A. Complete field assembly of hoods where required.

1. Make closed butt and contact joints that do not require filler.
2. Grind field welds on stainless-steel equipment smooth, and polish to match adjacent finish. Comply with welding requirements in Part 2 "General Hood Fabrication Requirements" Article.

B. Install hoods and associated services with clearances and access for maintaining, cleaning, and servicing hoods, filters/baffles, grease extractor, and fire-suppression systems according to manufacturer's written instructions and requirements of authorities having jurisdiction.

C. Make cutouts in hoods where required to run service lines and to make final connections, and seal openings according to UL 1978.

D. Securely anchor and attach items and accessories to walls, floors, or bases with stainless-steel fasteners, unless otherwise indicated.

E. Install hoods to operate free from vibration.

F. Install seismic restraints according to SMACNA's "Kitchen Equipment Fabrication Guidelines," Appendix 1, "Guidelines for Seismic Restraints of Kitchen Equipment."

G. Install trim strips and similar items requiring fasteners in a bed of sealant. Fasten with stainless-steel fasteners at 48 inches o.c. maximum.

H. Install sealant in joints between equipment and abutting surfaces with continuous joint backing, unless otherwise indicated. Provide airtight, watertight, vermin-proof, sanitary joints.

I. Install lamps, with maximum recommended wattage, in equipment with integral lighting.

J. Set initial temperatures, and calibrate sensors.

K. Set field-adjustable switches.

3.3 CONNECTIONS

A. Piping installation requirements are specified in other Division 23 Sections. Drawings indicate general arrangement of piping, fittings, and specialties.

B. Install piping with clearance to allow service and maintenance.

C. Connect ducts according to requirements in Division 23 Section "Air Duct Accessories." Install flexible connectors on makeup air supply duct. Weld exhaust-duct connections with continuous liquidtight joint.

D. Install fire-suppression piping for remote-mounted suppression systems according to NFPA 17A, "Wet Chemical Extinguishing Systems."

3.4 FIELD QUALITY CONTROL

A. Testing Agency: Engage a qualified testing agency to perform tests and inspections and prepare test reports.

B. Manufacturer's Field Service: Engage a factory-authorized service representative to inspect, test, and adjust components, assemblies, and equipment installations, including connections. Report results in writing.

C. Perform tests and inspections.

1. Manufacturer's Field Service: Engage a factory-authorized service representative to inspect components, assemblies, and equipment installations, including connections, and to assist in testing.

D. Tests and Inspections:

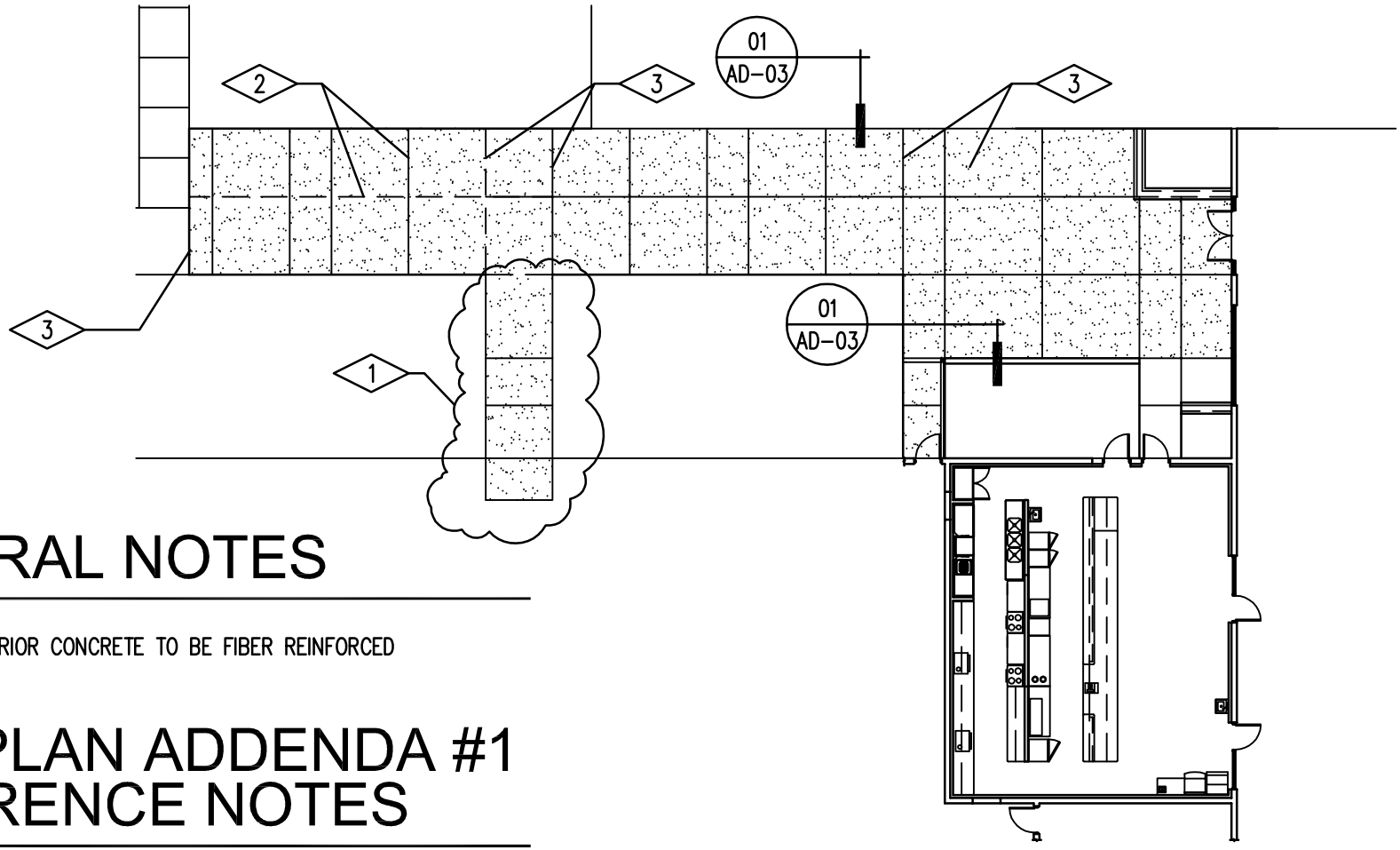
1. Test each equipment item for proper operation. Repair or replace equipment that is defective, including units that operate below required capacity or that operate with excessive noise or vibration.
2. Test and adjust controls and safeties. Replace damaged and malfunctioning controls and equipment.
3. Test water, drain, gas, and liquid-carrying components for leaks. Repair or replace leaking components.
4. Perform hood performance tests required by authorities having jurisdiction.
5. Perform fire-suppression system performance tests required by authorities having jurisdiction.

E. Prepare test and inspection reports.

3.5 DEMONSTRATION

A. Engage a factory-authorized service representative to train Owner's maintenance personnel to adjust, operate, and maintain commercial kitchen hoods. Refer to Division 01 Section "Demonstration and Training."

END OF SECTION 233813



GENERAL NOTES

1. ALL EXTERIOR CONCRETE TO BE FIBER REINFORCED

SITE PLAN ADDENDA #1 REFERENCE NOTES

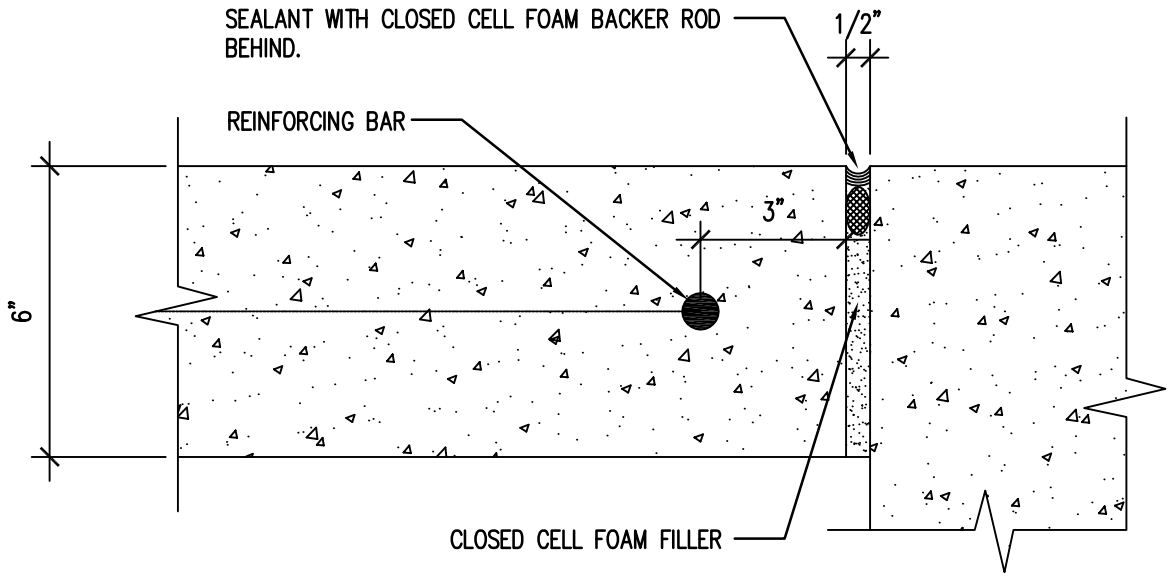
1. BUBBLED AREA INDICATES ADDITIONAL CONCRETE TO BE ADDED TO ADD ALTERNATIVE #1
2. SEE DETAIL 02/AD-03 FOR CONTROL JOINT
3. SEE DETAIL 02/AD-02 FOR CONTROL JOINT

NORTH

01
AD-01

SITE PLAN

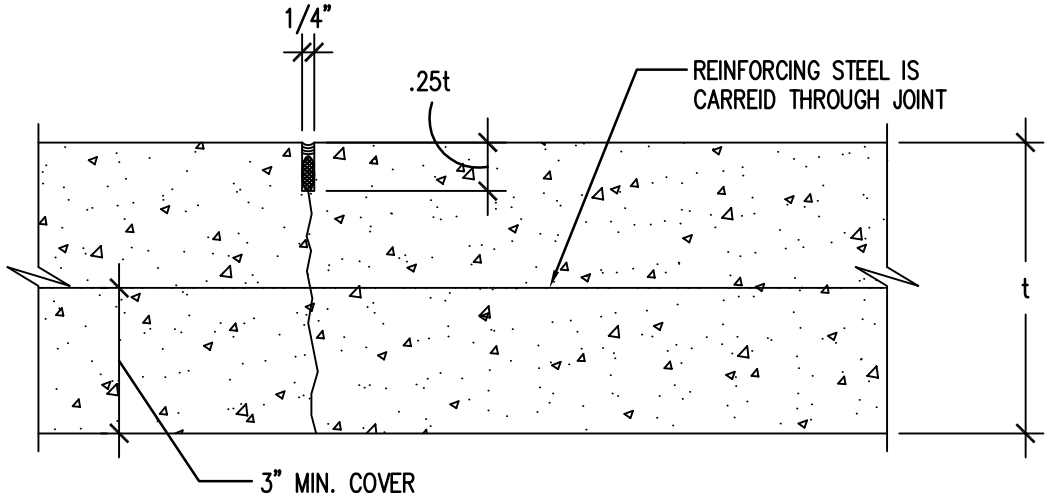
SCALE 1" = 20'-0"



9-14.DWG 02 AD-02

TYPICAL SLAB EXP. JOINT

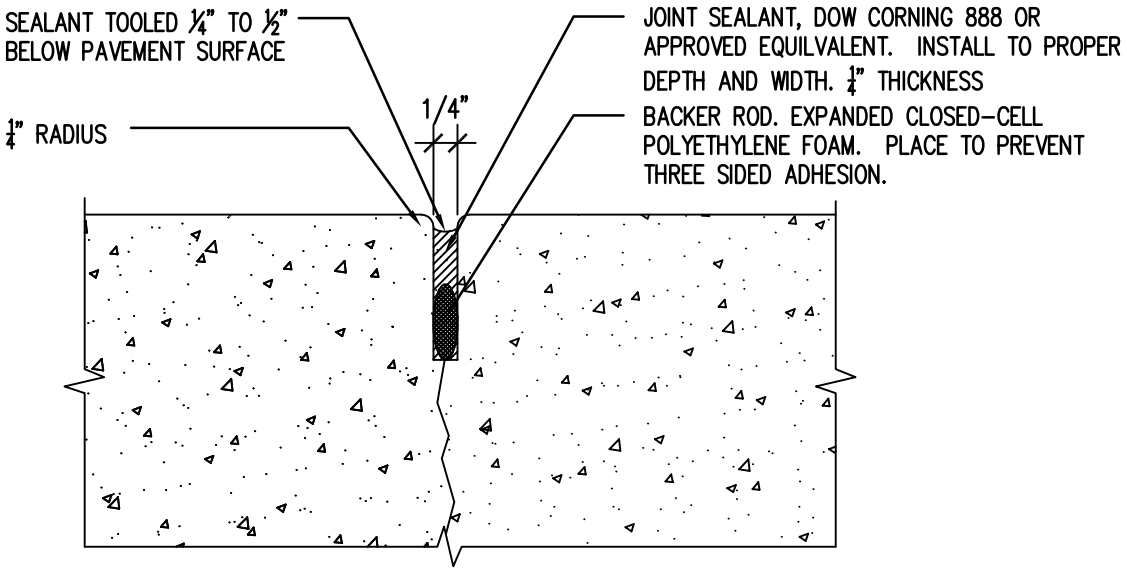
SCALE 3" = 1'-0"



9-13.DWG 01 AD-02

TYP. SAW CUT CON. JOINT

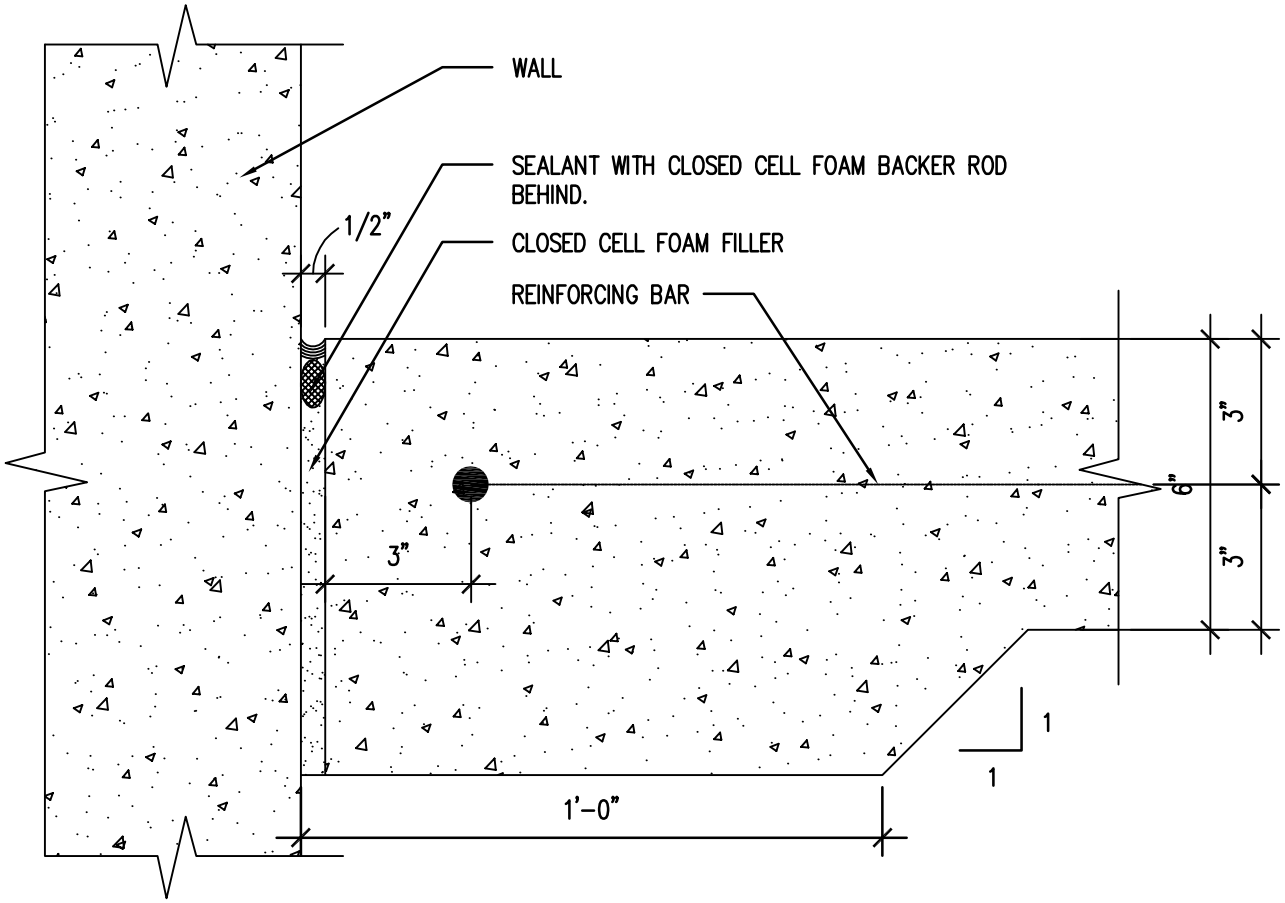
SCALE 3" = 1'-0"



9-16.DWG 02 AD-03

TYPICAL JOINT SEALANT

SCALE 6" = 1'-0"



9-15.DWG 01 AD-03

TYP. SLAB PERIMETER JOINT

SCALE 3" = 1'-0"